

Qualitative and Quantitative Traits of Processed Farmed Fish in N. W. Greece

Authors : Cosmas Nathanailides, Fotini Kakali, Kostas Karipoglou

Abstract : The filleting yield and the chemical composition of farmed sea bass (*Dicentrarchus labrax*); rainbow trout (*Oncorhynchus mykiss*) and meagre (*Argyrosomus regius*) was investigated in farmed fish in NW Greece. The results provide an estimate of the quantity of fish required to produce one kilogram of fillet weight, an estimation which is required for the operational management of fish processing companies. Furthermore in this work, the ratio of feed input required to produce one kilogram of fish fillet (FFCR) is presented for the first time as a useful indicator of the ecological footprint of consuming farmed fish. The lowest lipid content appeared in meagre (1,7%) and the highest in trout (4,91%). The lowest fillet yield and fillet yield feed conversion ratio (FYFCR) was in meagre (FY=42,17%, FFCR=2,48), the best fillet yield (FY=53,8%) and FYFCR (2,10) was exhibited in farmed rainbow trout. This research has been co-financed by the European Union (European Social Fund - ESF) and Greek national funds through the Operational Program "Education and Lifelong Learning" of the National Strategic Reference Framework (NSRF) - Research Funding Program: ARCHIMEDES III. Investing in knowledge society through the European Social Fund.

Keywords : farmed fish, flesh quality, filleting yield, lipid

Conference Title : ICAFS 2014 : International Conference on Agricultural and Food Sciences

Conference Location : London, United Kingdom

Conference Dates : January 20-21, 2014